**Tortilla Soup**

1/3 c. chopped onions

3 cloves garlic, minced

¾ tsp. cumin

¾ tsp. oregano

¼ tsp. chili powder

¼ tsp. black pepper

8 c. chicken broth

14 oz. can diced tomatoes

1 can green chilies

10 corn tortillas

1 ½ lb. chicken breast

2 T. cilantro, chopped

Salt to taste

1 firm, ripe avocado, diced (opt.)

½ cup shredded cheese

Sauté onion, garlic, cumin, oregano, chili powder, and pepper in oil for 1 minute. Add broth, tomatoes with their juices, green chilies, and tortillas, cut into thin strips. Bring to a boil and cook until chicken is done. Add cilantro, salt, and avocado if desired (or serve on the side). Sprinkle with grated cheese.